

KitchenAid®

ARTISAN™ -KOFFIEMOLEN
GIDS VOOR HET BESTE RESULTAAT

ARTISAN™ BURR GRINDER
GUIDE TO EXPERT RESULTS

LE BROYEUR À CAFÉ ARTISAN™
GUIDE DU CONNAISSEUR

ARTISAN™ KAFFEEMÜHLE
ANLEITUNG FÜR
PROFESSIONELLE ERGEBNISSE

MACINACAFFÈ ARTISAN™
GUIDA AI RISULTATI EXPERT

MOLINO DE CAFÉ ARTISAN™
GUÍA PARA CONSEGUIR
RESULTADOS PROFESIONALES

ARTISAN™ BURR GRINDER
GUIDE FÖR BÄSTA RESULTAT

ARTISAN® KAFFEKVERN
OPPNÅ BEST MULIG RESULTATER

ARTISAN™ BURR GRINDER
OPAS PARHAISIIN TULOSSIIN

ARTISAN™ BURR GRINDER
VEJLEDNING FOR EKSPERT-RESULTATER

MOÍNH0 DE CAFÉ ARTISAN™
GUÍA PARA RESULTADOS PROFISSIONAIS

ARTISAN® BURR GRINDER
NOTKUNARLEIÐBEININGAR

ARTISAN™ BURR GRINDER
ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ ΓΙΑ ΤΕΛΕΙΑ
ΑΠΟΤΕΛΕΣΜΑΤΑ



Model 5KCG100
Burr Grinder

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Burr Grinder Safety

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:



You can be killed or seriously injured if you don't immediately follow instructions.



You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:


1. Read all instructions.
2. To protect against the risk of electric shock, do not put the Burr Grinder in water or other liquids.
3. Unplug the Burr Grinder from the outlet when not in use, before putting on or taking off parts, and before cleaning.
4. Avoid contacting moving parts.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. To prevent hazards, return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
6. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Check the bean hopper for the presence of foreign objects before using.
10. Do not use appliance for other than intended household use.
11. The appliance is not intended for use by young children or infirm persons without supervision.

SAVE THESE INSTRUCTIONS

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over

to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Electrical Requirements

Volts: 220–240 Volts A.C.
Hertz: 50/60 Hz

NOTE: This Burr Grinder has a grounded plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use.

If a longer extension cord is used:

- The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- The extension cord should be a grounding-type cord.

WARNING



Electrical Shock Hazard
Plug into a grounded outlet.
Do not remove ground prong.
Do not use an adapter.
Failure to follow these instructions can result in death, fire or electrical shock.

- The cord should be arranged so it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

Model 5KCG100

English



**Model 5KCG100
Burr Grinder**

Burr Grinder Features

Motor Housing

Die-cast metal housing is stable, durable, and easy to clean.

Bean Hopper

198 g capacity bean hopper unscrews from the motor housing for simple cleaning. Press-fit hopper lid makes for quick and easy filling. Hopper and lid are dishwasher-safe (top rack only).

Coffee Bin

Coffee bin is glass to minimize the static “cling” of coffee grinds. Bin is dishwasher-safe (top rack only).

Bin Platform

Platform pad seats the coffee bin under the grinding spout.

Bin Seal Plate

Plate helps position the coffee bin under the grinding spout and prevents coffee grinds from escaping.

Grind Control Dial

Large, easy-to-use dial selects one of 15 grind levels in half-step increments from 1 to 8.

Grind Level Ring

Metal ring displays grind levels 1 (coarse) through 8 (fine).

On/Off Switch

Switch “I” to grind, “O” to stop.

Faceplate Assembly & Screws

Assembly includes the grind control dial and grind level ring. Two faceplate screws attach the faceplate assembly to the motor housing. Loosen the screws and remove the faceplate assembly to access the burrs.

Precision Stainless Steel Cutting Burrs

Large 5.72 cm diameter flat cutting burrs provide long life and superb grind consistency. Burrs can be adjusted to compensate for wear, or calibrated to meet stringent grind-size specifications for espresso and French Press grinds.

Low-RPM Operation

A special DC motor and gear reduction system slows the rotation of the cutting burrs, minimizing the frictional heating of the grinds and preserving coffee flavor and aroma. The low rpm operation also reduces the static charge – and “cling” – of coffee grinds.

Power Cord with Tie

Round cord has no grind-trapping seams; the tie can be used to bundle any excess.

One-Piece Metal Base with No-Slip Rubber Feet

Metal base provides a stable platform for the grinder. Rubber feet dampen noise and vibration, and help protect the countertop.

Burr Cleaning Brush

Dense bristles sweep grinds from the cutting burrs quickly and easily.

Coffee Scoop

One level scoop holds 7 g of coffee, just the right amount for a single cup (30 ml) of espresso.

Using the Artisan™ Burr Grinder

Before First Use

Before using the burr grinder, wipe the motor housing and cord with a clean damp cloth. Wash the bean hopper, hopper lid, and coffee bin in hot soapy water, then rinse and dry. The bean hopper, hopper lid, and coffee bin can also be washed in the top rack of a dishwasher.

Operating the Burr Grinder

1. Make certain the burr grinder is unplugged. Attach the bean hopper to the top of the motor housing by turning the hopper clockwise until snug.



2. Slide the coffee bin onto the bin platform; the bin seal plate on the motor housing will compress slightly to accommodate the bin. Make certain the bin is centered in the middle of the bin platform.



3. Fill the bean hopper to the level desired. At maximum, the hopper holds 198 g of beans.

NOTE: This product is intended to grind whole coffee beans only.

WARNING



Electrical Shock Hazard

Plug into a grounded outlet.

Do not remove ground prong.

Do not use an adapter.

Failure to follow these instructions can result in death, fire or electrical shock.

4. Place the hopper lid onto the hopper.
5. Plug into a grounded outlet. The tie provided on the power cord can be used to bundle any excess cord.

Using the Artisan™ Burr Grinder

6. Select the grind by turning the grind control dial to the desired setting on the grind level ring. See the grind setting table below to match the grind level to your brewing process. With use, you'll be able to refine the settings to match your own tastes.



NOTE: Because partially ground coffee beans may remain between the burrs after the burr grinder is turned off, selecting a finer grind may be easier when the burr grinder is running.

7. To grind coffee, flip the "O/I" Switch to the "I" position.



8. When the desired amount of coffee has been ground, flip the "O/I" Switch to the "O" position, remove the coffee container, and scoop out the ground coffee.

Grind Setting Table

Setting	Grind	For	Average Grind Size produced by the burr grinder before adjustment
8	Fine	Espresso	250 microns
5	Medium	Automatic Drip	750 microns
1	Coarse	French Press	1250 microns

Adjusting the Cutting Burrs

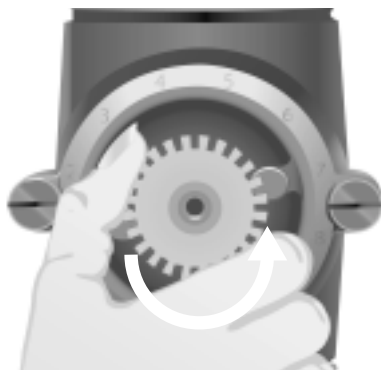
From the factory, the Artisan™ Burr Grinder will provide grinds suitable for almost all types of brewing. If you're an espresso or French Press aficionado, however, you may wish to adjust the cutting burrs to provide optimum performance for your style of brewing. With adjustment, the Artisan™ Burr Grinder will easily meet stringent grind-size specifications for espresso (250 micron grind size) or French Press brewing (1500 micron grind size).

Adjusting to Provide Coarser Grinds

When the grinder is adjusted to provide coarser grinds, grind sizes will increase throughout the grinding range and the finest level may become too coarse for espresso. (To re-calibrate the grinder for maximum fineness, see page 11.)

1. Turn the grind control dial to level "1".
2. Using a 4 mm wrench, remove the screw located in the front of the grind control dial by turning it counter-clockwise. Once the screw is free, remove the grind control dial. The white grind control gear should be visible once the dial is removed.

3. Rotate the grind control gear counter-clockwise 1 "click" or detent at a time until the "clicking" sound diminishes and the gear offers little resistance to being turned.



4. Re-attach the grind control dial, making certain the dial indicator points to level "1".

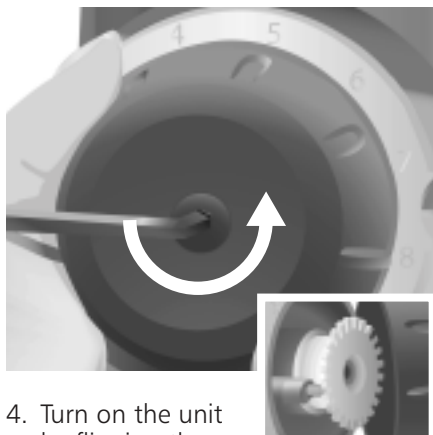
Adjusting the Cutting Burrs

Adjusting for Maximum Grind Fineness

Adjusting the grinder to provide maximum fineness will slightly decrease the grind sizes throughout the grinding range. (To adjust the unit to provide coarser grinds, see page 10.)

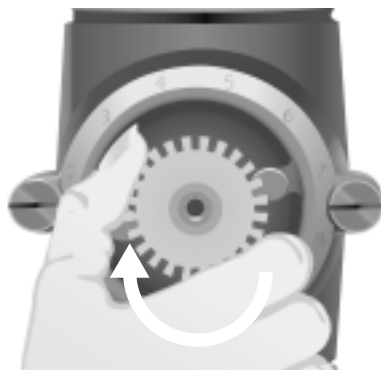
1. Empty the bean hopper, then run the grinder a few seconds to clear any remaining beans from the machine.
2. Turn the grind control dial to level "8".
3. Using a 4 mm wrench, remove the screw located in the front of the grind control dial by turning it counter-clockwise. Hold the grind control dial so that it does not rotate as the screw is removed. Once the screw is free, remove the grind control dial.

The white grind control gear should be visible once the grind control dial is removed.



4. Turn on the unit by flipping the "O/I" Switch to the "I" position.

5. Rotate the grind control gear clockwise 1 "click" or detent at a time until you hear the burrs touching one another – when they touch, the burrs will make a distinct "rubbing" or grating sound.



6. When the burrs are touching, turn the grind control gear counter-clockwise 1 "click" or detent. The grating or "rubbing" sound will stop. Turn off the grinder by flipping the "O/I" Switch to the "O" position. The grinder is now calibrated to provide maximum fineness.
7. Re-attach the grind control dial, making certain the dial indicator points to grind level "8".

NOTE: If the burr grinder produces a grating or "rubbing" sound during use, the burrs have been improperly adjusted. Damage to the burrs will result. Readjust the burrs immediately.

Burr Grinder Tips

1. Select the correct grind for the brew process you are using. 15 grind levels are available in half-step increments from 1 to 8. Level 8 produces a very fine grind perfect for espresso, 4½ to 6 are medium grinds appropriate for automatic drip coffee makers, and 1 is a coarse grind suited to French Press brewing. Experiment – your tastes may be better served by using a slightly finer or coarser grind.



2. For standard drip-process coffee, a good starting point is to use



28 g of coffee for every 500 ml of brew water as measured with the carafe (a carafe “cup”

is about 127 ml). Finer grinds usually require less coffee, but using too fine a grind will result in bitter flavor – see “How the Grind Affects Flavor” on page 13.

If you prefer substantially weaker-than-average coffee, it's best to brew using a normal amount of ground coffee and then dilute the result with hot water. Doing this will maximize flavor and minimize bitterness.

3. Ground coffee loses flavor and aroma very quickly. For the best results, grind only as much as you intend to immediately use.
4. To retain freshness, coffee beans should be stored in an airtight container and kept in a cool, dark place. It is not recommended that you store beans in the burr grinder's bean hopper for a prolonged period.
5. Clean the coffee bin and cutting burrs frequently.
6. Grinding flavored coffee beans will impart an off-taste to any other coffee that is ground in the grinder. If you enjoy flavored coffee, it's best to add flavored syrups or creamers to your coffee after brewing or dedicate another grinder for grinding flavored beans only.

NOTE: The burrs will require more frequent cleaning when grinding flavored coffee beans. The burr grinder is intended for grinding whole coffee beans only. Do not grind other food items.

How the Grind Affects Flavor

The flavor of coffee depends on a variety of factors, including the quality, freshness, and roast of the beans, the purity of the brew water, the cleanliness of the brewing equipment, and the brewing temperature. The fineness and consistency of the grind is also critical.

Coffee that is ground too fine for a particular brewing process – using a fine espresso grind in a drip coffee maker, for example – will result in the brew water

of soluble compounds will be extracted from each. If the grounds vary in size, some will be over-extracted and some will be under-extracted, leading to extremely poor quality. It's not surprising that a precision grind is mandatory for good espresso, which is brewed with near-boiling water under 9 bars of pressure.

Coffee grind quality is directly related to the type of grinder used. High speed grinders with small burr sets are usually not



over-extracting the oils and aromatic compounds in the coffee, yielding a brew that is extremely pungent and bitter. Conversely, coffee that is too coarsely ground for a particular process will result in the under-extraction of the oils and essences, resulting in a very thin and weak flavor. If the correct grind is used, adding more coffee simply makes a brew stronger without making it excessively bitter.

The consistency of the grind is also an important factor in the flavor of coffee – and absolutely critical when making great espresso. If the grounds are uniform, equal amounts

able to produce the fineness or consistency required for the best espresso. They also excessively heat the beans while grinding, resulting in lost flavor and aroma.

The Artisan™ Burr Grinder uses a pair of large, commercial-style cutting burrs to grind coffee with precision. Frictional heating is minimized with a gear reduction system that slows burr rotation, and uniformity is enhanced with a helical-gear that transports beans to the burrs at a controlled rate. The result is a superb grind that makes your coffee and espresso the best it can be.

Care and Cleaning

Cleaning the Motor Housing and Hoppers

- Make sure the burr grinder is switched to the “O” position and unplugged before cleaning.
- Do not immerse the motor housing in water.
- Never immerse the cutting burrs, burr-shaft assembly, or face-plate assembly in water. Keep them dry at all times.
- Do not use abrasive cleansers or scouring pads.

Wipe the motor housing and cord with a clean damp cloth. Dry with a soft cloth.

Wash the coffee bin, bean hopper, and hopper lid in hot soapy water, then rinse and dry. The bean hopper, hopper lid, and coffee bin can also be washed in the top rack of a dishwasher.

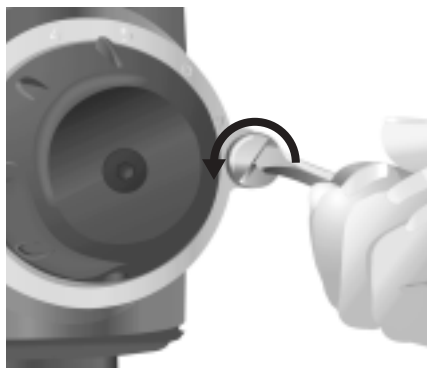
Cleaning the Cutting Burrs

If the grinder is used frequently, the cutting burrs need to be cleaned every few weeks for best performance. Cleaning enables the burrs to achieve the finest, most consistent grinds possible – which is especially important when grinding coffee for espresso.

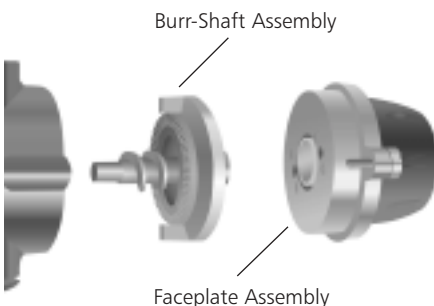
Foreign objects – like pebbles or twigs – sometimes find their way into whole bean coffee. These objects may cause the grinder to jam. If this happens, follow the burr-cleaning procedure to remove the foreign material.

1. Make sure the grinder is switched to the “O” position and unplugged. Remove the coffee bin and bean hopper from the grinder.

2. Using a flat-head screwdriver, turn the two faceplate screws counter-clockwise until the faceplate assembly is free. (The faceplate screws have retaining clips that prevent them from being removed from the faceplate assembly.)

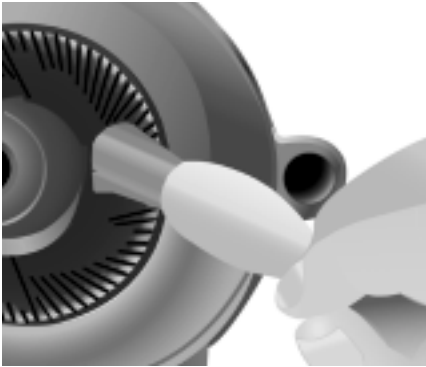
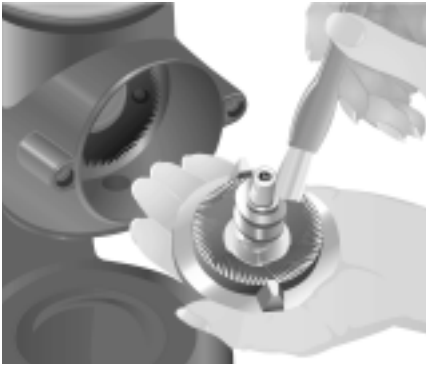


3. Carefully slide the faceplate assembly away from the motor housing. A separate burr-shaft assembly on the inside of the motor housing will usually slide out with the face plate assembly. Place a hand under the burr-shaft assembly to prevent it from falling as the faceplate assembly is removed. If the burr-shaft assembly does not slide out with the faceplate assembly, grasp the center shaft of the burr-shaft assembly and remove it from the housing.



Care and Cleaning

4. Using the burr-cleaning brush, clean the burr mounted on the burr-shaft assembly and the burr mounted within the motor housing.

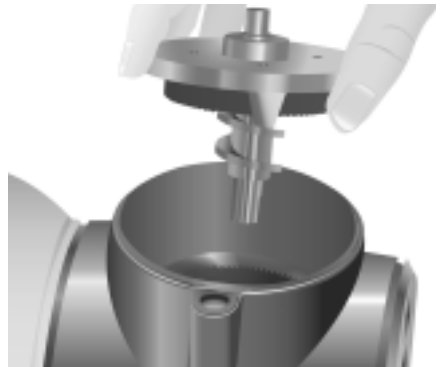


NOTE: Never wash the burrs or burr-shaft assembly in water. Keep them dry at all times.

5. After cleaning, tilt the burr grinder backward so the front of the motor housing faces upward.

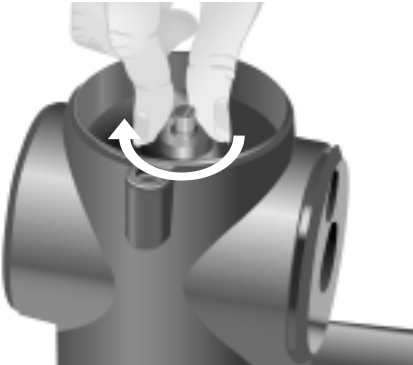


6. With the corkscrew-shaped auger shaft facing into the motor housing, insert the burr-shaft assembly into the burr grinder. Keep the burr-shaft assembly level, so the tip of the auger shaft will line up with the small socket in the motor housing.



Care and Cleaning

7. Once the burr-shaft assembly is in the motor housing, rotate the assembly until it falls into place. When correctly positioned, the burr-shaft assembly cannot be rotated.



8. Place the faceplate assembly onto the motor housing. Make sure the numbers on the grind level ring are positioned across the top of the assembly. Using your fingers, tighten the faceplate screws by turning them clockwise. Alternate tightening the screws, keeping them even – do not completely tighten one screw before tightening the other.



9. After the faceplate screws have been finger-tightened, use a flat-head screwdriver to tighten them until snug.
10. Place the burr grinder upright. It is now ready for use.

Adjusting The Cutting Burrs For Wear

The cutting burrs are made of high-quality stainless steel for exceptional longevity. After prolonged use, however, the burrs might require adjustment to compensate for wear. If your grinds – especially espresso – are not as fine as they used to be, an adjustment probably needs to be made.

Please see “Adjusting the Cutting Burrs” on page 11 for information on adjusting the burrs to provide maximum grind fineness.

Care and Cleaning

Replacing the Cutting Burrs

If the cutting burrs are damaged, or have reached the end of their life (usually after grinding 270–360 kg of coffee), they can be replaced easily. Refer to “Service Centers” on page 19 to order a set of replacement burrs.

To Replace the Burrs:

1. Remove the faceplate and burr-shaft assemblies. For instructions, see “Cleaning the Cutting Burrs” steps 1, 2, and 3 on page 14.
2. With a screwdriver, remove the burr from the burr-shaft assembly by turning the two burr-mounting screws counter-clockwise until free.



3. Remove the burr from the motor housing by turning the two burr-mounting screws counter-clockwise until free.



4. Attach the replacement burrs to the burr-shaft assembly and motor housing using the burr-mounting screws. Make certain the cutting surfaces of the burrs face outward, and the burr-mounting screws are tight.
5. Insert the burr-shaft assembly into the motor housing and attach the faceplate assembly. For instructions, see “Cleaning the Cutting Burrs” steps 5–10 on pages 15 and 16.

Troubleshooting Problems

If the grinder does not run when switched on:

Check to see if the burr grinder is plugged into a grounded outlet. If it is, unplug the grinder, then plug it back in again. If the burr grinder still does not work, check the fuse or circuit breaker on the electrical circuit the grinder is connected to and make sure the circuit is closed. If the grinder does not run after taking these steps, a foreign object may be jamming the cutting burrs. See "Cleaning the Cutting Burrs" on page 14 for more information.

If the grinder runs when switched on, but coffee does not grind:

The cutting burrs require cleaning or are worn. See "Cleaning the Cutting Burrs" on page 14 or "Replacing the Cutting Burrs" on page 17 for more information.

If the grinder is operating normally, but stops abruptly:

Immediately turn off the burr grinder. A foreign object, such as a pebble or twig, may have jammed the cutting burrs. See "Cleaning the Cutting Burrs" on page 14 for more information.

If the grind is too coarse, or the grinder isn't producing an acceptable range of grinds:

See "Adjusting the Cutting Burrs" on page 11 or "Replacing the Cutting Burrs" on page 17 for more information.

If the problem cannot be fixed with the steps above, see the KitchenAid® Burr Grinder Warranty on page 19.*

* Do not return the Burr Grinder to the retailer – they do not provide service.

Household KitchenAid® Burr Grinder Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<p>Europe, Australia and New Zealand: Two Year Full Warranty from date of purchase.</p> <p>Other: One Year Full Warranty from date of purchase.</p>	<p>Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center</p>	<p>A. Repairs when Burr Grinder is used for operations other than normal household food preparation.</p> <p>B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.</p>

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

Service Centers

All service should be handled locally by an authorized KitchenAid Service Center. Contact the dealer from whom the unit was purchased to obtain the name of the nearest authorized KitchenAid service facility.

- In the U.K.:**
 Call 0845 6011 287
- In Ireland:**
 M.X. ELECTRIC
 Service Department
 25 Alymer Crescent
 Kilcock, CO. KILDARE
 Call: 1 6792398/87 2581574
 Fax: 1 6284368
- In Australia:**
 Call 1800 990 990
- In New Zealand:**
 Call 0800 881 200

Customer Service

In U.K. & Ireland: Tollfree number 00800 38104026

Address: KitchenAid Europa, Inc.
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B-2018 ANTWERP 11
BELGIUM

www.KitchenAid.com

English



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